

# Chicken Omelette with Crispy Chilli

**Serves:** 4

**Preparation time:** 10 minutes

**Cooking time:** 10 minutes

## Ingredients

### First Poultry

2 chicken breast fillets, skin off

### Astee Grocer

1 cup coconut milk

2 tbs fish sauce

2 tbs crispy chilli sauce

½ cup kewpie mayonnaise

### Strawberry Point

8 eggs

Salt & white pepper

1 carrot grated

3 spring onions sliced

½ crispy shallots



## Method

Poach the chicken gently in coconut milk and fish sauce. Remove from the poaching liquid and allow to cool a little. Shred the chicken into pieces and place in a bowl. Splash over 1/3 cup of the cooking liquid and stir well.

Make a salad garnish by tossing together the spring onion, carrot and crispy shallots at the last minute. Stir together the mayo and chilli sauce.

Crack the eggs into a bowl. Season with salt and white pepper.

Make four 15cm omelettes and set aside.

Lay out an omelette, fill with shredded chicken, salad and dollops of the mayo. Roll up loosely and serve.



Free WIFI available



/brandonparkvic



@brandonparkcentre

Visit our website for more details

[brandonparkcentre.com.au](http://brandonparkcentre.com.au)

# Brandon Park